

IGP Val de Loire Chardonnay



A particularly close attention is paid to this grape variety to reveal its highest quality, like thorough trellising with leaf thinning for ideal insolation, guaranteeing an optimal aromatic ripeness.

The robe is deep yellow.

Our **Chardonnay** has an intense nose of ripe fruits.

By tasting, the wine is round and full-bodied, with complexity and elegance.

- Wine Area: Val de Loire
- Type of Wine: non woody dry white wine
- Grape Variety: 100 % Chardonnay.
- Soil: gneiss with stilt on the surface
- Alc. Vol.: 12 %
- 75 cl bottle

- Winemaking process:

- Mechanical harvesting
- Pneumatic pressing shortly after harvest
- Cold settling during 24 hours
- Slow fermentation in temperature-controlled (16 - 20°C) stainless steel tanks
- Racking after alcoholic fermentation. No malolactic fermentation.
- Filtration on Kieselguhr before bottling at the Domaine